



### Starters

**Gin Cured Salmon** with cucumber carpaccio, elderflower jelly, pickled shallots and salmon caviar - **£8**

**Grilled Clams** with baby plum tomatoes and parmesan, warm samphire and broad bean salad - **£7**

**Peppered Beef Carpaccio** with piccalilli vegetables and soft-boiled quails eggs **(g)** - **£7**

**Wild Rabbit Terrine** with ham knuckle and cheddar croquette, truffle mayonnaise and toasted sourdough - **£7**

**Heirloom Tomato Salad** with buratta, iced vodka gazpacho and garden herb salad **(v) (g)** - **£7**

**Soup of the Day** – ask a member of Staff for today's freshly made soup **(v) (g)** - **£6**

### Mains

#### **28 Day Hung Sirloin Steak - £19.50**

Served with Portobello mushroom, vine tomatoes, onion rings and watercress with hand cut chips or skinny fries.  
Green pepper sauce is optional

#### **Fish & Chips - £15**

Whitby Cod in beer batter with hand cut chips or skinny fries, mushy peas and tartar sauce

#### **A Plate of Yorkshire Duck - £19**

Maple roast breast with fried liver, confit leg scotch egg with duck fat fondant potato fondants, smoked white onion puree and braised baby gem

#### **Crispy Pork Belly – £17**

With pig cheek and black pudding sausage roll, potato and almond terrine, garden peas and bacon

#### **Fillet of Local Sea Trout - £18**

With a crab and chive pancake, sautéed watercress and grapefruit hollandaise

#### **Beetroot Gnocchi - £14**

Served with grilled halloumi cheese, fried Swiss chard and beet tops, sage and walnut pesto **(v) (g)**

## Desserts

### **Granny Smith Tart Tatin - £6**

With Wensleydale cheese ice cream and warm local honey

### **Lemon Thyme Roasted Peach- £6**

With iced peach melba “battenberg” and lemonade sorbet

### **Strawberry Arctic Roll - £6**

With Pimms jelly, strawberry and buttermilk smoothie

### **White and Dark Chocolate Torte- £6**

With ginger crumbs, peanut brittle ice cream and salted caramel sauce

### **French & English Cheeses**

**£3 each or £13 full**

**Flatcapper Yorkshire Brie.** *A delicious Northern brie made with organic Yorkshire milk. It has a creamy texture and is rich in flavour.*

**Richard III Wensleydale.** *A traditional, cloth-bound, cows' milk cheese, it is moist and creamy with a honeyed flavour.*

**Yorkshire Blue.** *Yorkshire Blue is a traditional, vegetarian, blue cheese. It has blue veining and is buttery, sweet and mild in flavour.*

**Stinking Bishop.** *Stinking Bishop is a soft textured rind cheese. It has the texture of thick clotted cream and whilst it may smell powerfully pungent, the flavour is rather delicate and herbaceous.*

**Montgomery Cheddar.** *This cheddar is rich, sweet, fruity and nutty with beefy flavours. The texture is drier than most other cheddars with a grainy and crystalline crunch as it ages.*

**Smoked Goats Cheese.** *Ribblesdale Smoked has a dry, creamy taste with a delicate smoky & oaky tang.*

For further details on our 10 character bedrooms or our private dining room suitable for 35 people please go to [www.whitehorseandgriffin.com](http://www.whitehorseandgriffin.com)